

United States Patent [19]

Rapp

[11] Patent Number: 4,623,552

[45] Date of Patent: Nov. 18, 1986

[54] **PUDDING COMPOSITION AND PROCESS
FOR PREPARING PUDDINGS THEREFROM**

[75] Inventor: Harold Rapp, Fairfield, Conn.

[73] Assignee: Nabisco Brands, Inc., Parsippany,
N.J.

[21] Appl. No.: 746,366

[22] Filed: Jun. 19, 1985

[51] Int. Cl.⁴ A23L 1/04

[52] U.S. Cl. 426/575; 426/573;
426/579; 426/399; 426/413

[58] Field of Search 426/575, 579, 573, 399,
426/413

[56] **References Cited**

U.S. PATENT DOCUMENTS

3,904,601 9/1975 Tessler 426/578
4,479,973 10/1984 Holley 426/578

Primary Examiner—Jeanette Hunter

Attorney, Agent, or Firm—Richard Kornutik

[57] **ABSTRACT**

A pudding composition particularly adapted to production of a sterile, aseptically packaged pudding product comprising an aqueous admixture of a sugar component, a starch component, a material selected from the group consisting of kappa-carrageenan, iota-carrageenan and mixtures thereof, and milk solids. In the preferred processing, the admixture is heated to elevated temperatures sufficient to sterilize the composition and effect cooking/solubilization of the starch, and then cooled to a temperature, preferably from about 70° F. to 110° F., suitable for aseptic filling and sealing in suitable containers. The final packaged pudding product of the invention exhibits stability against microbial contamination and changes in product characteristics, and possesses texture and organoleptic properties similar to (and often preferred to) those of homemade cooked-starch puddings.

8 Claims, No Drawings